



Wedding Menus & Prices



Venue Hire

Peak Season runs from April – September

Monday – Wednesday - £1500

Sunday – Thursday - £2000

Fridays - £4500

Bank Holiday Sundays - £4500

Fridays in August - £5000

Saturdays - £5000

Non Peak Season runs from October to March

Monday – Wednesday - £1000

Sunday – Thursday - £1500

Fridays - £2500

Bank Holiday Sundays - £2500

Saturdays - £3500

Dates between 26th – 31st Dec - £3500-£5000

Ceremony Charge

Fixed cost - £500

- Table Linen
- Cake knife and stand
- Presidential suite for bride and groom including breakfast
- Free stay on your 1year anniversary including breakfast
- Discounted accommodation rates for your guests
- Wedding menu tasting for bride and groom
- Dedicated wedding coordinator to help with every step

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Drinks Packages

Package 1 - £19.95

Arrival: 1 arrival drink per person choice of 2 options per event
Prosecco, Pimms, Winter Pimms, mulled cider, Bottle beers

Meal: Half bottle house wine per person during meal

Toast: Prosecco for toast

Package 2 - £22.50

Arrival: 1 arrival drink per person choice of 2 options per event
Prosecco, Peach Bellini, Strawberry Bellini, Bottle beers

Meal: Half bottle house wine per person during meal

Toast: Kir Royale or Rose Prosecco

Package 3 - £24.95

Arrival: 1 arrival drink per person choice of 2 options per event
Rose Prosecco, cocktail of preference, Bottle beers

Meal: Half bottle from superior wine selection per person
during meal

Toast: House Champagne

Package 4 - £27.50

Arrival: 1 arrival drink per person choice of 2 options per event
House Champagne, cocktail of preference, Bottle beers

Meal: Half bottle from superior wine selection per person
during meal

Toast: Rose Champagne



Canapé List

£2 per canape, per person

Herb cured salmon chive crème fraiche.

Chicken tikka Skewers.

Fish and chip rosti.

Mini Turkey and Cranberry Yorkshire Pudding.

Steak, Whisky and Stilton Sauce with Potato.

Mini Cheeseburger with Gherkin and Tomato Relish.

Mini Chicken Liver Pate, plum chutney.

Mini Wild Mushroom Quiche.

Mini Leek & Chive Quiche.

Duck and Beansprout Spring Roll with Chilli Dip.

Mini Beef and Horseradish Yorkshire Pudding.

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Wedding Breakfast Packages

Package One - £34.95pp

Starters

Choose one from the following:

- Your Selection of Soup from our extensive List
- Wild Boar Terrine, Toasted Brioche and Real Ale Chutney
- Goats Cheese Salad with Beetroot, Seasonal Leaves and Watermelon
- Lemon Scented Prawns with Pickled Cucumber, Cherry Tomatoes, Gem lettuce and Cocktail Sauce
- Wild Mushroom and Tarragon Pate with Crisp Breads and Garlic and Herb Crème Fraiche

Main Course*

Choose one from the following:

- Salmon Fillet with Asparagus Spears, Lemon and Caper Butter Sauce
- Supreme of Chicken with a Sweet Mustard Sauce
- Spinach and Ricotta Tortellini with White Wine Cream Sauce, Artichokes and Spring Onion
- Rosemary Roasted Rump of Lamb with a rich Red Wine Jus Honey and English Mustard
- Roasted Baby Gammon with Roasting Juices

Desserts

Choose one from the following:

- Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream
- Lemon Tart with Raspberry Coulis and Fresh Berries
- Chocolate Tart with Rich Chocolate Sauce and White Chocolate Ice Cream
- Raspberry and White Chocolate Cheesecake and Berries
- Profiteroles with Dark Chocolate Sauce and Caramel Chunks

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Package Two - £39.95pp

Starters

Choose one from the following:

Your Choice of Soup from our Extensive List

Chicken Liver Parfait with Apple Chutney and Toasted Brioche

Smoked Salmon and Black Pepper Cream Cheese, Rocket and Lemon Oil

Cantaloupe Melon with Raspberry Sorbet and Mango Syrup.

Cajun Chicken and Caramelised Onion Salad, Dressed Leaves and Balsamic Vinegar

Main Course*

Choose one from the following:

Supreme of Chicken with Portobello Mushrooms, Pancetta and Creamed Madeira Jus

Braised Shank of Lamb with Rosemary and Mint Jus

Rösti Crusted Salmon with Tender Green Vegetables and Mustard Cream

Wild Mushroom and Spinach Pancake with a Watercress Sauce

Pan Fried Cutlet of Pork, Caramelised Apple and Calvados Sauce

Desserts

Choose one from the following:

Piña colada Cheesecake with Pineapple Coulis

Black Forest and Kirsch Truffle Gateaux, Cherry Syrup

Rich Chocolate Sacha Torte with Dark Chocolate Sauce

Warm Apple Crumble Tart with Vanilla Crème Anglaise

Raspberry Pavlova with Fresh Whipped Cream

Package Three - £44.95pp

Starters

Choose one from the following:

Your Choice of Soup from Our Extensive Selection

Confit Chicken and Pistachio Terrine with Toasted Brioche and Peach Chutney

Warm goats Cheese and Caramelised Onion Tart with Balsamic Reduction

Smoked Salmon and Prawn Salad with Russian Dressing and Brown Bread Blinis

Assiette of Chilled Fruits and Sorbet, Berry Coulis and Fruit Syrup

Main Course*

Choose one from the following:

Corn Fed Chicken Breast Wrapped in Parma Ham with a Stilton and Port Sauce

Roast Sirloin of Beef with Yorkshire Pudding and a Rich Red Wine Sauce

Rack of Lamb with Rosemary and Thyme Crust, Veal Jus

Grilled Rock Bass with Sauce Vierge and Fresh Asparagus

Roasted Pork Belly with Sweet Red Wine Jus

Desserts

Choose one from the following:

Mini Croquembouche with Dark Chocolate Sauce

Apricot, Honey and Almond Delice. Hazelnut and Caramel Praline

Pavlova with Butterscotch Sauce Banoffee Cookie Crumble

Cheesecake with White Chocolate crème Anglaise

Raspberry brûlée Tart with Raspberry Coulis



Package Four - £49.95pp

Starters

Choose one from the following:

Lobster Bisque with Chive Crème Fraiche

Smoked Chicken with Mango and Chilli Salsa Dressed Leaves and Crisp Bread.

Wild Mushroom and Basil Risotto with Truffle and Shaved Parmesan

Rosemary and Sea Salt Focaccia with Grilled Asparagus, Poached Quails Egg and Hollandaise.

Pan Fried King Prawn Skewers with Chilli and Garlic, Lemon and Herb Couscous.

Sorbet

Choose from our list of Sorbets

Main Course

Choose one from the following:

Noisette of Lamb with Baby Vegetables and Boulangère Potatoes with Veal Glace

Corn Fed Chicken Breast, stuffed with Wild Mushroom and Wrapped In Parma Ham, Mushroom and Tarragon Cream Sauce. Served with Wilted Greens and Dauphinoise Potato.

Fillet of Beef with Foie Gras and Rossini Sauce, Grain Mustard Crushed Potatoes and Tender stem Broccoli.

Breast of Goosnargh Duck with Cherry and Kirsch Sauce, Sliced Sauté Potatoes, Buttered Kale, Spinach and Savoy Cabbage.

Ravioli of Roasted Squash, Baby Spinach and Sweet Potato. Watercress and Garden Pea Sauce

Desserts

Choose one from the following:

Pistachio Gateaux with Whisky Cream and Toasted Pistachios

Italian Tiramisu Torte with Coffee Syrup and Chocolate Shavings

Malteser Cheesecake with a Malt Crème Anglaise

Warm Pear and Almond Tart with Clotted Cream Ice Cream

Chocolate and Grand Marnier Truffle Cheesecake with Brandy Clotted Cream

*Package 1, 2 & 3 Main Courses are all served with Dauphinoise Potatoes, Tender stem Broccoli, Chantenay Carrots and Mange Tout

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Selection of Soups

Cream of Vegetable with Herb Croutons.

Roasted Vine Tomato and Basil with Mascarpone.

Sweetcorn and Thyme Chowder with Chorizo Croutons.

Carrot and Coriander Soup with Crème Fraiche.

Cream of Leek and Potato Soup with Crispy Leeks.

Mushroom and Tarragon Soup with Truffle Oil.

Minestrone Soup with Chive and Garlic Oil.

Broccoli and Stilton Soup with Herb Croutons.

Braised Vegetable and Lentil Soup with Herb Cream.

Cream of Asparagus with Bacon Lardons.

Pea and Mint Soup with Mint Croutons.

Tomato and Roasted Red Pepper Soup with Crème fraîche.

Leek, Sweet Potato and Chilli Soup.

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Buffet Packs

Mini Buffet

£15.95pp

Mini Chicken Skewers

Mini Hot Dogs

Mini Slider Burger

Mini Fish and Chips

Served with Salads and Potato Wedges

Finger Buffet 1

£16.50pp

Assorted Sandwiches on White and Brown Bloomer. To include Tuna and Spring Onion Mayonnaise, Roast Ham and Whole Grain Mustard, Cheese and Pickle and Roast beef and Horseradish Mayonnaise.

Choose 3 from the following:

All served on Crunchy Ciabatta or rustic Baguette

Tandoori Chicken

Ham and Sweet Chilli

Smoked Salmon and Chive Crème Fraiche

Mature Cheddar and Red onion

Tuna and Sweetcorn

BBQ pulled Pork

Cheshire Cheese and Grape

Greenland Prawn and Cocktail dressing

Beef Pastrami and Piccalilli

Roasted Pepper and Houmous

Includes Potato Salad, Coleslaw, Mixed Leaf and Potato Wedges

Finger Buffet 2

£18.50pp

Assorted Sandwiches on White and Brown Bloomer. To include from the following Tuna and Spring Onion Mayonnaise, Roast Ham and Whole Grain Mustard, Cheese and Pickle and Roast beef and Horseradish Mayonnaise, Prawn Marie Rose, Chicken Caesar, Roast Pepper and Houmous, Italian Meats and Pickles.

Choose 3 from the following:

Mini Fish and Chips

Vegetable Kebabs

Onion Bhajis with Raita

Vegetable Spring Roll with Sweet Chilli

Prawns in Filo Pastry

BBQ Chicken Wings

Garlic Bread

Minted Lamb köfte Kebabs

Chicken Tandoori Kebabs

Smoked and Preserved Fish Platter. Vegetable Pakora

Continental Meat Platter

Tomato and Red Onion Bruschetta

Goats Cheese and Sun Dried Tomato Tart

Includes Potato Salad, Coleslaw, Mixed Leaf and Potato Wedges



Hot Fork Buffet - £21.00pp

Please choose two of the following

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| Penne pasta carbonara | Baked salmon with a white wine and leek cream |
| Spaghetti Bolognese | Honey and grain mustard pork loin steak with root vegetables |
| Chicken madras with pilaf rice | Spaghetti and meatballs |
| Traditional scouse with pickled red cabbage | Baked lasagne with garlic bread |
| Chicken stir-fry with honey and soya | Moroccan lamb tagine with savoury couscous |
| Classic mushroom stroganoff with braised rice | Roasted Greek chicken with olives and feta cheese |
| Mozzarella and tomato glazed chicken | Lemon chicken with egg fried rice |
| Braised beef bourguignon | Grilled minute steak with red onion marmalade |
| Sweet potato and spinach curry with pilaf rice | Pork Stir Fry with Noodles in a sweet and Sour Sauce |
| Chilli con carne with braised rice | |

All fork buffet options come with:

Assorted Breads and Flavoured Butters

Roasted New Potatoes

Assorted Salads to include from – Coleslaw, Potato Salad, Pesto Pasta Salad, Rice Salad, Chilli Noodle Salad, Mixed Leaf Salad, Cous Cous Salad.

Dips and Sauces

If you want to add dessert

Chocolate tart £2.50 | Lemon tart £2.50 | Raspberry cheesecake £2.50 | Fruit salad £1.50 | Tiramisu £2.50
Profiteroles £2.50

Prices above are per person

